

# MI-VIDA®

✿ DINNER ✿

## ✿ Guacamole ✿

Our Hand-Crushed Guacamole Served with House-Made Tortilla Chips

✿ Classic ✓ \$15.00

✿ With Blue Cheese, Grapes, Smoked Almonds 🍴 \$16.00

✿ With Crab & Shrimp Salpicón, Habanero, Cilantro \$19.00

## Botanas Snacks

|                                                                                                                                                 |                    |
|-------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| HUEVOS RELLENOS 🍴<br>Green Pipián Deviled Eggs                                                                                                  | \$2.00 EA.         |
| NARANJAS ENCHILADAS ✓<br>Chile-Rubbed Oranges                                                                                                   | \$5.00             |
| CHIPS & SALSA ROJA ✓<br>Medium Spicy Roasted Tomato Salsa                                                                                       | \$5.50             |
| CROQUETAS DE ESQUITES (3) (G)<br>Jalapeño, Bacon, Cotija, Salsa Roja                                                                            | \$11.50            |
| TACOS DORADOS (2)<br>Chicken Taquitos, Pasilla de Oaxaca & Tomatillo-Serrano Salsas, Crema, Cotija                                              | \$11.00            |
| ALITAS (3)<br>Ancho-Marinated Spiced Wings, Blue Cheese-Avocado Dip                                                                             | \$9.00             |
| EMPANADAS (3)<br>✿ Queso Con Hongos 🍴 / Mushrooms, Cheese, Tomatillo Quemado Salsa<br>✿ Mariscos / Crab & Shrimp Salpicón, Mango-Habanero Salsa | \$12.00<br>\$17.00 |

## ✿ Un Poco De Todo ✿

A SELECTION OF OUR MOST POPULAR BITES  
SERVES 3 \$29.00 / SERVES 4 +\$9 / SERVES 5 +\$18

HUEVOS RELLENOS, CROQUETAS DE ESQUITES, TACOS DORADOS,  
EMPANADAS DE MARISCOS, PORK CHICHARRONES

No substitutions please

## Sabores de Mexico

Served Family Style

MINIMUM 2 GUESTS / REQUIRED FOR PARTIES OF 7+  
\$45 PER ADULT | \$22.50 PER CHILD {12 AND UNDER}

Must be ordered for the entire table | No substitutions please

NARANJAS ENCHILADAS, GUACAMOLE, QUESO FUNDIDO

SELECT ONE OF EACH BELOW:

EMPANADAS – Mariscos or Queso Con Hongos

TACOS – Carne, Pollo, or Vegetales

ENCHILADAS – Suizas or Rancheras

MAIN – Salmón\*, Carne Asada\*, or Quesadilla de Vegetales

ARROZ & FRIJOLE, CHURROS

## Platillos Small Plates

Shareable or 2-3 for a Meal

|                                                                                                                                                                           |         |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ROLLOS DE POLLO (4) (G)<br>Chipotle Chicken Spring Rolls, Sweet Guajillo-Tamarind Sauce                                                                                   | \$11.00 |
| ENSALADA VERDE 🍴<br>Baby Gem Lettuce, Avocado, Cucumber, Queso Fresco, Jalapeño Vinaigrette,<br>Salsa Macha Verde, Cornbread Croutons (Made with Pumpkin Seeds & Peanuts) | \$13.00 |
| SOPA DE TACOS<br>Spicy Chicken Broth, Crispy Chicken Taquitos, Queso Fresco, Salsa Verde                                                                                  | \$10.00 |
| COLECITAS 🍴<br>Brussels Sprouts, Honey-Lime Yogurt, Seasonal Fruit, Candied Pecans                                                                                        | \$8.00  |
| AGUACHILE TROPICAL* (G)<br>Shrimp, Crab, Mango, Avocado, Cucumber, Lime-Ash Marinade                                                                                      | \$18.00 |
| QUESO FUNDIDO<br>Broiled Chihuahua Cheese, Pork Chorizo, Salsa Verde, Corn Tortillas                                                                                      | \$14.00 |
| JAIBA CON QUESO (G)<br>Jumbo Lump Crab, Poblano Cream, Chihuahua Cheese, Mini Pitas                                                                                       | \$16.00 |
| QUESABIRRIA (G)<br>Slow-Braised Beef Birria, Chihuahua Cheese, Flour Tortilla                                                                                             | \$15.00 |
| AGUACHILE DE ATÚN*<br>Sushi-Grade Raw Tuna, Beets, Dragon Fruit, Hibiscus, Habanero                                                                                       | \$18.00 |
| TATANACHOS<br>Crispy Tortillas, Black Beans, Melted Cheese, Pickled Jalapeños, Salsa Verde,<br>Crema, Cilantro                                                            | \$16.50 |

## ✿ Enchiladas ✿

2/Order

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| RANCHERAS 🍴<br>Roasted Cauliflower, Sautéed Kale, Mushrooms, Cotija, Crema                | \$15.99 |
| SUIZAS<br>Braised Chicken, Chihuahua Cheese, Creamy Tomatillo Sauce                       | \$16.99 |
| DE MOLE NEGRO<br>Braised Brisket, Sesame Seeds, Cotija, Crema (Mole is Made with Peanuts) | \$17.99 |
| DE JAIBA<br>Spicy Jumbo Lump Crab, Creamy Tomatillo & Ranchera Sauces, Grapefruit         | \$21.99 |

## ✿ Tacos ✿

2/Order

|                                                                                            |         |
|--------------------------------------------------------------------------------------------|---------|
| PESCADO<br>Crispy Cod, Spicy Mexican Tartar, Slaw, Avocado Salsa                           | \$14.75 |
| COCHINITA<br>Slow-Braised Achiote Pork, Pickled Onions, Spicy Habanero Salsa               | \$13.75 |
| CARNE<br>Pasilla-Marinated Skirt Steak, Onion, Cilantro, Salsa Roja                        | \$15.25 |
| CAMARONES<br>Crispy Popcorn Shrimp, Habanero Slaw, Chipotle Mayo, Pico De Gallo            | \$14.75 |
| POLLO<br>Grilled Chicken, Roasted Poblanos, Chihuahua Cheese, Salsa Roja                   | \$12.75 |
| VEGETALES ✓<br>Smoked Carrots, Cauliflower, Kale, Pickled Red Onions, Pistachio Pipián     | \$12.25 |
| SMASHBURGER (G)<br>Guajillo Beef, Flour Tortilla, Special Sauce, Cheese, "Pickle" de Gallo | \$13.25 |

## Platos Principales Mains

Traditionally Sized Entrees

|                                                                                                                                                        |                 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| BIRRIA<br>Slow-Braised Beef Short Rib, Spicy Guajillo Broth, Corn Tortillas                                                                            | \$29.00         |
| SALMÓN MANCHAMANTELES*<br>Ancho-Pineapple Sauce, Sweet Potato Mash, Pineapple Pico                                                                     | \$27.00         |
| GUAJILLO HAMBURGER* (G)<br>Guajillo Beef, Brioche Bun, Pico De Gallo, Avocado, Spicy Cole Slaw,<br>Chipotle Mayo, Sweet Potato Fries, Chipotle Ketchup | \$19.50         |
| CARNE ASADA*<br>Grilled Skirt Steak, Mushroom Cream Sauce, Roasted Poblanos                                                                            | \$41.00         |
| PESCADO FRITO CON PAPAS (G)<br>Dos Equis-Battered Cod, Chile-Lime Fries, Spicy Mexican Tartar                                                          | \$26.00         |
| CHAMORRO (Limited Availability)<br>Slow-Cooked Pork Shank, Creamy Spinach, Pickled Jalapeños, Corn Tortillas                                           | \$34.00         |
| COSTILLAS (Half/Full)<br>Fall-Off-The-Bone Chipotle-BBQ Pork Ribs, Sweet Potato Fries,<br>Cole Slaw, Cornbread                                         | \$21.00/\$38.00 |

|                                                                                                |          |
|------------------------------------------------------------------------------------------------|----------|
| El Chingón* 40oz Tomahawk Ribeye (serves 2)<br>Whiskey-Flamed, Charred Onions, Chiles Tostados | \$149.00 |
|------------------------------------------------------------------------------------------------|----------|

## ✿ Fajitas ✿

Serves 1-2

Melted Cheese, Sautéed Peppers & Onions, Cornbread,  
Guacamole, Crema, Pico de Gallo, Flour Tortillas

Choice of:

|                                                         |         |
|---------------------------------------------------------|---------|
| ✿ Adobo-Grilled Chicken                                 | \$42.00 |
| ✿ Guajillo Shrimp, Pineapple                            | \$44.00 |
| ✿ Pasilla-Coffee Marinated Ribeye*                      | \$79.00 |
| ✿ Smoked Carrots, Cauliflower, Kale, Pistachio Pipián 🍴 | \$34.00 |

## Acompañantes Sides

|                                                                 |        |                                                            |        |
|-----------------------------------------------------------------|--------|------------------------------------------------------------|--------|
| PLÁTANOS FRITOS 🍴<br>Fried Plantains, Crema, Cotija             | \$7.00 | SWEET POTATO FRIES ✓<br>Chipotle Ketchup                   | \$6.00 |
| ARROZ & FRIJOLE 🍴<br>Ana's White Rice<br>& Refried Black Beans  | \$6.00 | ESQUITES 🍴<br>Roasted Corn, Chile de Árbol Mayo,<br>Cotija | \$7.00 |
| BUDÍN DE ELOTE 🍴 \$6.00<br>Cornbread, Salsa Roja, Morita Butter |        |                                                            |        |

PLEASE NOTIFY US OF ANY ALLERGIES

🍴 Vegetarian ✓ Plant-Based (G) Contains Gluten

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood  
or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

A KNEAD RESTAURANT

CULINARY DIRECTOR: ROBERTO SANTIBAÑEZ

FOLLOW US 📷 📘 /MIVIDAMEXICO

✿ SERVICE @ MI-VIDA ✿

A 20% gratuity is customary and appropriate.

Parties of 5+ will be charged a 20% gratuity.

Please, no more than 4 credit cards per table.